

The U.S. Food and Drug Administration (FDA) is advising consumers that jalapeño and Serrano peppers grown in the United States are not connected with the current Salmonella St. Paul outbreak and consumers may feel free to eat them without concern of contamination.

The FDA's advisory to avoid eating raw jalapeño and raw serrano peppers, and foods that contain them, applies only to these types of peppers grown, harvested or packed in Mexico

Consumers should be aware that raw jalapeño and serrano peppers are often used in the fresh preparation of salsa, pico de gallo, and other dishes.

Additional information is available on the FDA and CDC web sites at:

<http://www.fda.gov/oc/opacom/hottopics/tomatoes.html>

<http://www.cdc.gov/salmonella/saintpaul/>

FDA has removed the warning that was initiated on June 7, which stated that consumers should avoid certain types of fresh tomatoes. Consumers may resume enjoying any type of fresh tomato, including raw red plum, raw red Roma, and raw red round tomatoes.

<http://www.fda.gov/oc/opacom/hottopics/tomatoes.html#outbreak>

All consumers are advised to follow the general food safety guidelines below:

- Thoroughly wash all tomatoes, peppers, and other produce items under running water.
- Refrigerate within 2 hours or discard cut, peeled, or cooked produce items, including tomatoes and peppers.
- Avoid purchasing bruised or damaged tomatoes, peppers, and other produce items, and discard any that appear spoiled.
- Keep produce items that will be consumed raw separate from raw meats, raw seafood, and raw produce items.
- Wash cutting boards, dishes, utensils, and counter tops with hot water and soap when switching between types of food products.